

THE **ADELPHI** HOTEL

COCKTAIL RECEPTION

BUTLER PASSED CANAPES

Select 5 | \$25.00 per person, per hour

SEA

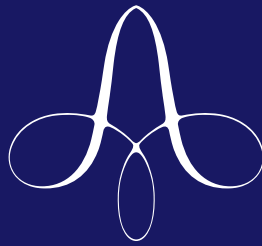
*Octopus Kabobs, Chorizo, Olives & Peppadew
Angry Lobster Dumplings
Crab Cakes & Seasonal Aioli
Tuna Tartare
Avocado Toast with Pastrami Salmon
Quail Egg Benedict, Potato, Scallop & Chorizo
Popcorn Shrimp Hushpuppies & Salsa Verde
Mini Lobster Rolls (Seasonal)*

LAND

*Crispy Paella Risotto Balls (This Will Have Shellfish)
Steak Tartare Tacos
Lettuce Wraps, "Chicken Street Meat," Smoked Yogurt & Pickled Onion
Braised Pork Belly, Apple & Mustard
Goat Cheese, Lamb Tart & Minted Shallot
Open-Faced Filet with Seasonal Garnish
House Made Brats In A Blanket
Candied Maple Bacon
Spiced Lamb Chops with Cucumber Tzatziki*

FIELD

*Crispy Brussel Sprouts, Horseradish Sour Cream
Crushed Avocado & Artichoke
Polenta Croutons with Pecorino Peppercorn Aioli
Everything Bagel Gougeres
Marinated Mushroom Toast
Beets, Balsamic & Feta
Banh Mi Wonton Tart
Avocado Tempura & Chipotle
Dirty Saratoga Chips & Red Pepper Chutney*



THE **ADELPHI** HOTEL

ENHANCEMENTS

additions for cocktail hour and/or buffet style reception

CRUDITE & DIP

\$15.00 Per Person

CHARCUTERIE PLATTER

\$18.00 Per Person

CHEESE BOARD

\$15.00 Per Person

CARVING STATION

\$150.00 Chef Fee, One Chef Per 25 Attendees

Slow Roasted Woodfired Chicken | \$5.00 Per Person

Filet Mignon | \$10.00 Per Person

45-Day Prime Dry Aged Tomahawk Steaks | \$25.00 Per Person

Rack Of Lamb | \$12.00 Per Person

Tuna Porter House | \$15.00 Per Person

Whole Roasted Suckling Pigs | Market Price

Glazed Ham | \$5.00 Per Person

*Garnished With Sauces & Condiments Accordingly**

SUSHI BAR

Market Price | \$150.00 Chef Fee, One Chef Per 25 Attendees

PASTA STATION

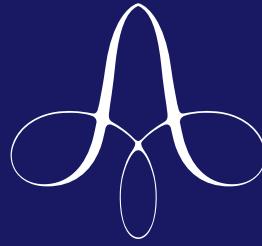
\$12 per person (choose two)

*Seasonal Risotto, Cavatelli mushroom, Brussel Sprouts, Squash, Walnut Gremolata,
Goat Cheese Gnocchi, Fire Roasted Tomato, Garlic, Basil*

CAVIAR & MARTINI BAR

Types of Caviar | Market Price

\$150.00 knowledgeable staff | \$150.00 additional bartender



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RAW BAR

\$40.00 Per Person, Per Hour

*East & West Coast Oysters, Clams, Shrimp, Ceviche, Tartar, Chilled Calamari Salad,
Pastrami Salmon, Wakami Seaweed Salad, Lobster Gazpacho Salad*

Add: Crab Legs | Market Price

DESSERT BAR

\$15.00 Per Person

*Assorted Seasonal Cakes, Pies, Tarts & Mini Pastries
Coffee, Tea & Decaf*

LATE NIGHT SNACKS

Choose One | \$8.00 Per Person

*Crispy Chicken Sliders with Buttermilk Slaw
Dirty Burger Royale
Hipster Fries*

*Chilled Soba Bangkok Noodle Salad
New Yorker | Bottle Water, Bagel & The New York Times Newspaper*

MEETING EXTRAS

ALL DAY BEVERAGE BREAK

Coffee, Tea, Decaf & Assorted Sodas | \$15.00 Per Person

AM & PM BREAKS

*Assorted Cookies & Brownies | \$7.50 Per Person
Assorted Cheeses & Crackers | \$15.00 Per Person
Assorted Crudites & Dips | \$15.00 Per Person
Cold Pressed Mocktails | \$ 7.00 Per Person
Cheese Cake Pops | \$ 2.00 Per Piece*